

# How to get the best from **Your** **Built-In Cooktop**

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Use and Care of  
models  
JP651  
JP661



**Your Direct Line to General Electric**  
**The GE Answer Center® 800.626.2000**

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# **Help us help you...**

## **Read this book carefully.**

It is intended to help you operate and maintain your new cooktop properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs  
General Electric Company  
Appliance Park  
Louisville, KY 40225

## **Write down the model and serial numbers.**

You'll find them on a label under the right front surface unit.

These model and serial numbers are also on the Consumer Product Ownership Registration Card that came with your cooktop. Before sending in this card, please write these numbers here:

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Model Number

---

Serial Number

Use these numbers in any correspondence or service calls concerning your cooktop.

## **If you received a damaged cooktop...**

Immediately contact the dealer (or builder) that sold you the cooktop.

## **Save time and money. Before you request service...**

Check the Problem Solver on page 15. It lists causes of minor operating problems that you can correct yourself.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

When using electrical appliances, basic safety precautions should be followed, including the following:

- **Use this appliance only for its intended use** as described in this manual.

- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.

- **Don't attempt to repair or replace any part of your cooktop unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.

- **Before performing any service, DISCONNECT THE COOKTOP POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

- **Do not leave children alone—**children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

- **Don't allow anyone to climb, stand or hang on the cooktop.**

- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A COOKTOP—CHILDREN CLIMBING ON THE COOKTOP TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

- **Never wear loose-fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

- **Use only dry pot holders—**moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth in place of a pot holder.

- **Never use your appliance for warming or heating the room.**

- **Do not store flammable materials near surface units.**

- **Keep hood and grease filters clean** to maintain good venting and to avoid grease fires.

- **Do not let cooking grease or other flammable materials accumulate on the cooktop.**

- **Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.**

- **Do not touch heating elements.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas nearby surface units; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop and areas facing the cooktop.

- **When cooking pork,** follow our directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

- **Use proper pan size—**This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.

- **Be sure drip pans and vent ducts are not covered and are in place.** Their absence during cooking could damage range parts and wiring.

- **Don't use aluminum foil to line drip pans.** Misuse could result in a shock, fire hazard or damage to the cooktop.

- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service;** others may break because of the sudden change in temperature. (See section on "Surface Cooking" for suggestions.)

(continued next page)

# IMPORTANT SAFETY INSTRUCTIONS

(continued)

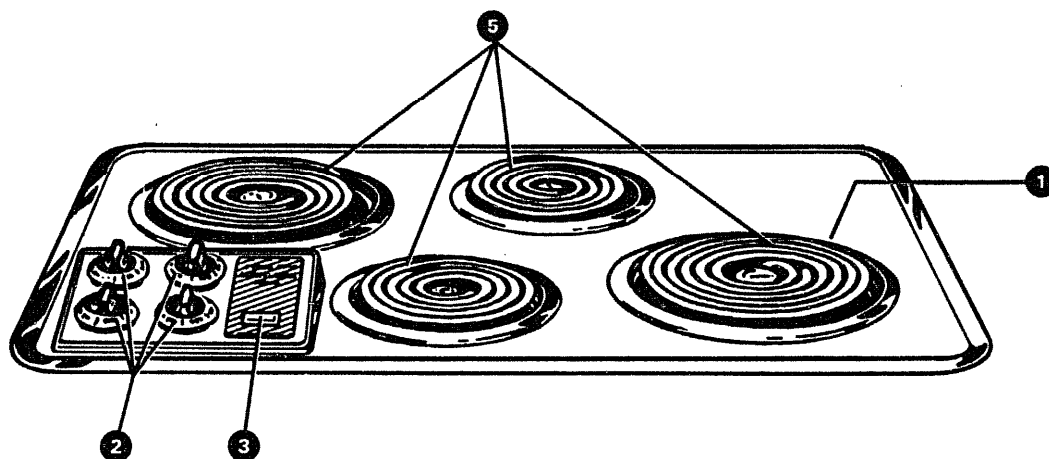
- **To minimize burns**, ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the cooktop without extending over nearby surface units.
- **Don't immerse or soak removable surface units. Don't put them in a dishwasher.**
- **Always turn surface unit to OFF before removing utensil.**
- **Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.**
- **To avoid the possibility of a burn or electric shock**, always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to lift or remove the unit.
- **When flaming foods under the hood**, turn the fan off. The fan, if operating, may spread the flame.
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying**, stir together before heating, or as fats melt slowly.
- **Always heat fat slowly**, and watch as it heats.
- **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

## SAVE THESE INSTRUCTIONS

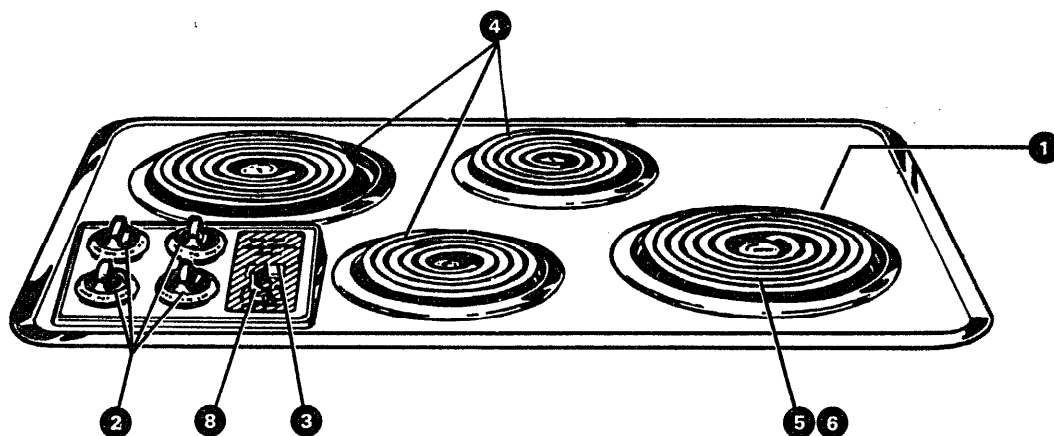
## Energy-Saving Tips

- Use cookware of medium weight aluminum, with tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperatures at HIGH heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
- Use residual heat whenever possible. For example, when cooking eggs in the shell, bring water to boil, then turn to OFF position to complete the cooking.
- Always turn surface unit OFF before removing cookware.
- Use correct heat for cooking task:  
HIGH—to start cooking (if time allows, do not use HIGH heat to start).  
MEDIUM HI—quick browning.  
MEDIUM—slow frying.  
LOW—finish cooking most quantities, simmer—double boiler heat, finish cooking, and special for small quantities.  
WARM—to maintain serving temperature of most foods.
- When boiling water for tea or coffee, heat only amount needed. It is not economical to boil a container full of water for one or two cups.

# Features



**Model JP651**



**Model JP661**

Feature Index	Explained on page	Model JP651	Model JP661
1 Model and Serial Numbers (Under right front unit)	2	•	•
2 Infinite-Heat Controls	6	•	•
3 Unit "ON" Indicator Light	6	•	•
4 Plug-In Calrod® Units	13		3
5 Tilt-Lock Calrod® Units	13	4	1
6 Automatic 3-in-1 Unit	10		•
7 Griddle (Shown on page 12)	12		•
8 Automatic 3-in-1 Unit Selector Knob	10		•

# Surface Cooking

See Surface Cooking Guide on pages 8 and 9.

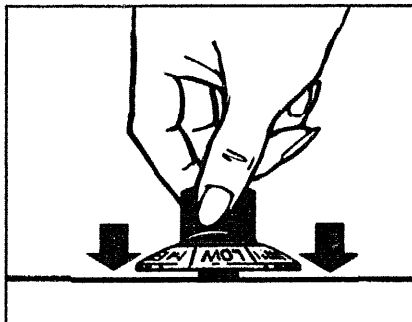
## Surface Cooking with Infinite Heat Controls

Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

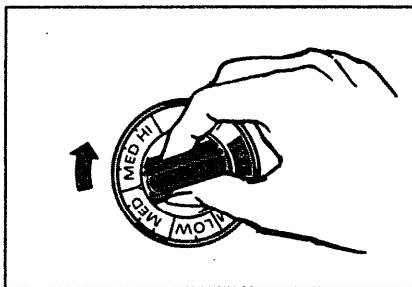
At both OFF and HI positions, there is a slight niche so control "clicks" at those positions; "click" on HI marks the highest setting; the lowest setting is between the words WM and OFF. In a quiet kitchen you may hear slight "clicking" sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always shows a quicker change than switching to lower settings.

## How to Set the Controls



**Step 1:** Grasp control knob and push in.



**Step 2:** Turn either clockwise or counter-clockwise to desired heat setting.

**Control must be pushed in to set only from OFF position. When control is any position other than OFF, it may be rotated without pushing in.**

Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

## Cooking Guide for Using Heats

- HI** Quick start for cooking; bring water to boil.
- MED HI** Fast fry, pan broil; maintain fast boil on large amount of food.
- MED** Saute and brown; maintain slow boil on large amount of food.
- LOW** Cook after starting at HI; cook with little water in covered pan.
- WM** Steam rice, cereal; maintain serving temperature of most foods.

### NOTE:

1. At HI and MED HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At WM and LOW, melt chocolate, butter on small unit.

## Questions & Answers

**Q. May I can foods and preserves on my surface units?**

**A.** Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of your Calrod® unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

**Q. Can I cover my drip pans with foil?**

**A.** No. Clean as recommended in Cleaning Guide.

**Q. Can I use special cooking equipment, like an oriental wok, on any surface units?**

**A.** Cookware without flat surfaces is not recommended. The life of your surface unit can be shortened and the range top can be damaged from the high heat needed for this type of cooking.

**Q. Why am I not getting the heat I need from my units even though I have the knobs on the right setting?**

**A.** After turning surface unit off and making sure it is cool, check to make sure that your plug-in units (on models so equipped) are securely fastened into the surface connection.

**Q. Why do my pans tilt when I place them on the surface unit?**

**A.** Because the surface unit is not flat. Make sure that the "feet" on your Calrod® units are sitting tightly in the cooktop indentation and the trim ring is flat on the range surface.

**Q. Why is the porcelain finish on my containers coming off?**

**A.** If you set your Calrod® unit higher than required for the container material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

## Home Canning Tips

**Canning should be done on cooktop only.**

In surface cooking of foods other than canning, the use of large-diameter pots (extending more than 1-inch beyond edge of trim ring) is not recommended. However, when canning with water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding heating unit.

**HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER COOKWARE FOR FRYING OR BOILING FOODS OTHER THAN WATER.** Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

### Observe Following Points in Canning:

1. Bring water to boil on HIGH heat, then after boiling has begun, adjust heat to lowest setting to maintain boil (saves energy and best uses surface unit.)
2. Be sure canner fits over center of surface unit. If your cooktop does not allow canner to be centered on surface unit, use smaller-diameter containers for good canning results.
3. Flat-bottomed canners give best canning results. Be sure bottom of canner is flat or slight indentation fits snugly over surface unit. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.

**RIGHT**



**WRONG**



4. When canning, use recipes from reputable sources. Reliable recipes are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

5. Remember, in following the recipes, that canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

**NOTE:** If your cooktop is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: (1) using a pressure canner, and (2) for fastest heating of large water quantities, begin with HOT tap water.

# Surface Cooking Guide

## Cookware Tips

1. Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast iron and coated cast iron cookware is slow to absorb heat, but generally cooks evenly at LOW or MEDIUM settings. Steel pans may cook unevenly if not combined with other metals.

Use non-stick or coated metal cookware. Flat ground Pyroceram® saucepans or skillets coated on the bottom with aluminum generally cook evenly. Use glass saucepans with heat-spreading trivets available for that purpose.

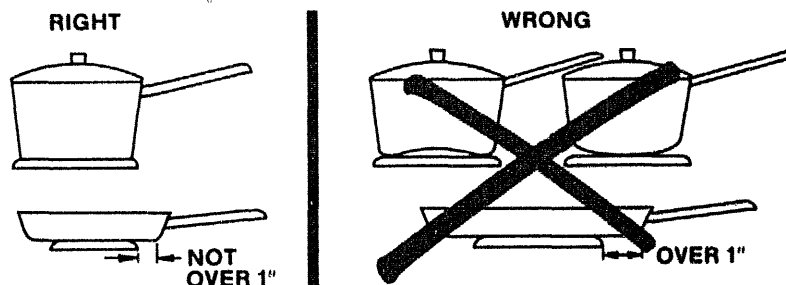
2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight

fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than an inch beyond the edge of the trim ring traps heat which causes "crazing" (fine hairline cracks) on porcelain, and discoloration ranging from blue to dark gray on chrome trim rings.

Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
<b>Cereal</b> Cornmeal, grits, oatmeal	Covered Saucepan	HI. In covered pan bring water to boil before adding cereal.	LOW or WM, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
<b>Cocoa</b>	Uncovered Saucepan	HI. Stir together water or milk, cocoa ingredients. Bring just to a boil.	MED, to cook 1 or 2 minutes to completely blend ingredients.	Milk boils over rapidly. Watch as boiling point approaches.
<b>Coffee</b>	Percolator	HI. At first perk, switch heat to LOW.	LOW to maintain gentle but steady perk.	Percolate 8 to 10 minutes for 8 cups, less for fewer cups.
<b>Eggs</b> Cooked in shell	Covered Saucepan	HI. Cover eggs with cool water. Cover pan, cook until steaming.	LOW. Cook only 3 to 4 minutes for soft cooked; 15 minutes for hard cooked.	If you do not cover skillet, baste eggs with fat to cook tops evenly.
Fried sunny-side-up	Covered Skillet	MED HI. Melt butter, add eggs and cover skillet.	Continue cooking at MED HI until whites are just set, about 3 to 5 more minutes.	
Fried over easy	Uncovered Skillet	HI. Melt butter.	LOW, then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Skillet	HI. In covered pan bring water to a boil.	LOW. Carefully add eggs. Cook uncovered about 5 minutes at MED HI.	Remove cooked eggs with slotted spoon or pancake turner.
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color.	MED. Add egg mixture. Cook, stirring to desired doneness.	Eggs continue to set slightly after cooking. For omelet do not stir last few minutes. When set, fold in half.
<b>Fruits</b>	Covered Saucepan	HI. In covered pan bring fruit and water to boil.	LOW. Stir occasionally and check for sticking.	Fresh fruit: Use 1/4 to 1/2 cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more cooking time.
<b>Meats, Poultry</b> Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI. Melt fat, then add meat. Switch to MED HI to brown meat. Add water or other liquid.	LOW. Simmer until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2-inches: 1 to 2 hours. Beef Stew: 2 to 3 hours. Pot Roast: 2 1/2 to 4 hours.
Pan-fried: Tender chops; thin steaks up to 3/4-inch; minute steaks; hamburgers; franks and sausage; thin fish fillets	Uncovered Skillet	HI. Preheat skillet, then grease lightly.	MED HI or MED. Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, pre-heat skillet before adding meat.



**3. Deep Fat Frying.** Do not overfill kettle with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at **HIGH** temperatures and keep range and hood clean from accumulated grease.



Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Fried Chicken	Covered Skillet	HI. Melt fat. Switch to MED HI to brown chicken.	LOW. Cover skillet and cook until tender. Uncover last few minutes.	For crisp dry chicken, cover only after switching to LOW for 10 minutes. Uncover and cook, turning occasionally 10 to 20 minutes.
Pan broiled bacon	Uncovered Skillet	HI. In cold skillet, arrange bacon slices. Cook just until starting to sizzle.	MED HI. Cook, turning over as needed.	A more attention-free method is to start and cook at MED.
Sauteed: Less tender thin steaks (chuck, round, etc.); liver; thick or whole fish	Covered Skillet	HI. Melt fat. Switch to MED to brown slowly.	LOW. Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying.
Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Dutch Oven, Kettle or Large Saucepan	HI. Cover meat with water and cover pan or kettle. Cook until steaming.	LOW. Cook until fork tender. (Water should slowly boil). For very large loads, medium heat may be needed.	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
Melting chocolate, butter, marshmallows	Small Covered Saucepan. Use small surface unit	WM. Allow 10 to 15 minutes to melt through. Stir to smooth.		When melting marshmallows, add milk or water.
Pancakes or French toast	Skillet or Griddle	MED HI. Heat skillet 8 to 10 minutes. Grease lightly.	Cook 2 to 3 minutes per side.	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
Pasta Noodles or spaghetti	Covered Large kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MED HI. Cook uncovered until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time.	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
Pressure Cooking	Pressure Cooker or Canner	HI. Heat until first jiggle is heard.	MED HI for foods cooking 10 minutes or less. MED for foods over 10 minutes.	Cooper should jiggle 2 to 3 times per minute.
Puddings, Sauces, Candies, Frostings	Uncovered Saucepan	HI. Bring just to boil.	LOW. To finish cooking.	Stir frequently to prevent sticking.
Vegetables Fresh	Covered Saucepan	HI. Measure 1/2 to 1 inch water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.	MED. Cook 1 pound 10 to 30 or more minutes, depending on tenderness of vegetable.	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.	LOW. Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI. In skillet melt fat.	MED. Add vegetable. Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning.
Rice and Grits	Covered Saucepan	HI. Bring salted water to a boil.	WM. Cover and cook according to time.	Triple in volume after cooking. Time at WM. Rice: 1 cup rice and 2 cups water—25 minutes. Grits: 1 cup grits and 4 cups water—40 minutes.

# Automatic 3-in-1 Surface Unit (Model JP661 only)

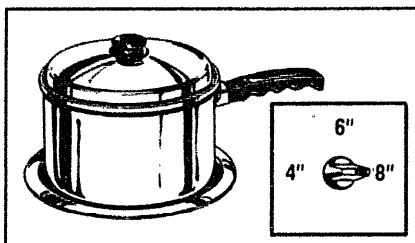
The automatic surface unit *controls the temperature of your cookware* to give the same *type* of automatic cooking that you may have experienced with a well-controlled electric skillet or saucepan.

The spring-mounted sensor, located in the center of the surface unit, measures and controls the heat to the pan on the unit.

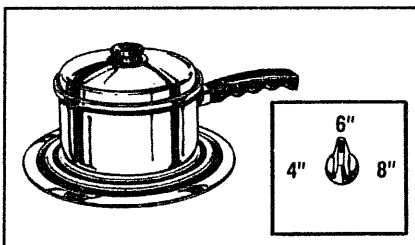
## How to Use It

**1. Set pan on unit.** Use a cover on cookware when suggested on *Automatic Unit Cooking Guide* on next page.

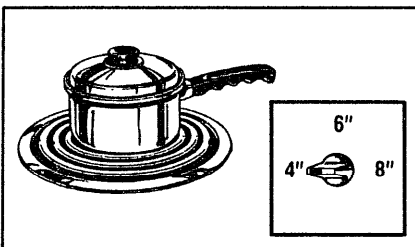
**2. Turn Automatic Unit Selector knob to select unit size.** The unit may be used as an 8-inch, 6-inch or 4-inch unit to accommodate large, medium-sized or small cookware. Match unit size selection to size of cookware.



**LARGE**—8-inch unit. Turn switch to 8 when using large cookware that completely covers the unit (3-quart to 6-quart saucepans or 8 to 10-inch skillets). Then select desired heat setting.



**MEDIUM**—6-inch unit. Turn switch to 6 when using medium-sized cookware that does not completely cover the unit (2 to 2½-quart saucepans or 6 to 7-inch skillets). Then select desired heat setting.



**SMALL**—4-inch unit. Turn switch to 4 when using small cookware about 4 inches in diameter (as a 1-quart saucepan). Then select desired heat setting.

**3. Select heat setting** as recommended on the *Automatic Unit Cooking Guide*. (Settings were chosen using medium-weight aluminum pans.)

- For cooking with liquids, use settings anywhere in the area marked HI, MED, LOW BOIL, SIM or setting in between to obtain desired rate of cooking.

- For frying operations use settings anywhere in area numbered 200 to 500.

- For warming operations use settings marked 200 and the line just below 200.

**4. When cooking is finished,** turn Automatic Unit control dial to OFF.

## Tips for Best Results

- Use flat-bottomed medium-weight aluminum cookware, in relation to size of unit in use. Use tight-fitting lids with foods which require a cover; loose lids or no cover lengthen cooking time. Warped, concave or convex-bottomed pans may not touch sensor in center of Automatic Unit; if not, sensor cannot control heat supplied to pan.

- Use amount of water suggested on Automatic Unit guide; if more is used, higher heat setting and longer cooking time may be required.

- Cookware of other materials may require different heat settings and/or cooking time.

- Use a minute timer to time TOTAL cooking. Include time usually required to bring food to boil, switching heats, etc. Do not judge cooking time by visible steaming only. Food will cook in covered cookware even though no steam may be apparent during the cooking process.

# Automatic Unit Cooking Guide

Food	Utensil	Heat Setting (Degrees F.)	General Directions
<b>Breads</b>			
French Toast	Skillet	350-375	Melt fat and heat 1 to 2 minutes before adding bread.
Pancakes	Skillet	425-450	Heat skillet until drops of water dance violently. Grease skillet lightly, then start pancakes.
<b>Casseroles</b>	10-10½-in. covered skillet	200-250	Place ingredients of casserole in aluminum skillet. Cover and cook until hot and bubbly in center.
<b>Cereal, Pasta</b>			
Oatmeal	See package directions.	HIGH BOIL- MED. BOIL	See package directions for cooking method.
Macaroni, Noodles, Spaghetti	See General Directions.	HIGH BOIL	Cover kettle to bring water to boil before and after adding spaghetti. Remove cover to complete cooking.
<b>Coffee</b>	Percolator	HIGH BOIL- MED. BOIL	
<b>Dried Fruit</b>	Covered saucepan	SIMMER	See package directions for cooking method.
<b>Eggs</b>			
Cooked in shell	Covered saucepan	SIMMER	Cold water to cover. Cook 10 to 12 minutes for soft cooked and 25 to 30 minutes for hard cooked. (Water should not boil.)
Scrambled	Skillet	275-300	Melt butter and heat 1 to 2 minutes before adding eggs.
Fried	Skillet	200-225	Allow butter to melt. Break eggs into skillet. Cover skillet, cook 3 to 4 minutes, or leave uncovered and baste with fat.
<b>Meats</b>			
Bacon	Skillet	350-375	Start in cold skillet.
Chicken	Skillet	400	To brown.
		225-250	Covered, to cook.
Chops	Skillet	325-375	To brown.
		225-250	To braise (add small amount of water, cover skillet and finish cooking).
Cube steaks	Skillet	425-450	Preheat skillet 3 minutes. Melt 1 tablespoon butter, then add steaks. Fry 2 to 3 minutes per side.
Fish steaks	Skillet	350-375	Melt 2 tablespoons fat, add breaded or floured fish and cook about 15 minutes per side for 1-inch steaks.
Frankfurters	Skillet	350-400	Start in cold, ungreased skillet. When sizzling begins, turn frankfurters frequently to brown evenly.
Hamburgers	Skillet	300-325	Melt 1 tablespoon fat, then add hamburgers. Cook 6 to 8 minutes per side.
Ham slice (½-in. thick)	Skillet	350-400	Start in cold, ungreased skillet. Cook 7 to 8 minutes per side.
Pot Roast	Skillet or Kettle	325-375	To brown meat.
		SIMMER	Add liquid; cover to finish cooking. If desired, add vegetables.
Sausage	Skillet	325	Cook according to package directions.
Stew	Covered saucepan	350-375	To brown meat.
		LO BOIL	Covered, to finish cooking.
<b>Soup, Heat</b>	Covered saucepan	SIMMER	Heat 15 to 20 minutes or to desired serving temperature.
<b>Popcorn</b>	5-6 quart covered kettle	450	Place 1/2 cup cooking oil, 1 cup popping corn in kettle, cover. Cook until popping stops. Remove, season with butter and salt.
<b>Vegetables</b>			
Fresh	Covered saucepan	LO BOIL	Use 1/2 inch salted water in bottom of pan. Add vegetables, cover saucepan. Add 3 to 5 minutes of cooking time normally used in standard unit.
Frozen	Covered saucepan	LO BOIL	Same as above.
<b>Pressure Cooking</b>	Pressure saucepan	300-350	Follow manufacturer's directions for amounts of liquid and cooking time.

**NOTE:** Melt butter, cooking or semi-sweet chocolate, or butterscotch candy pieces in pan at 200°F. setting. Use covered pan for faster melting.

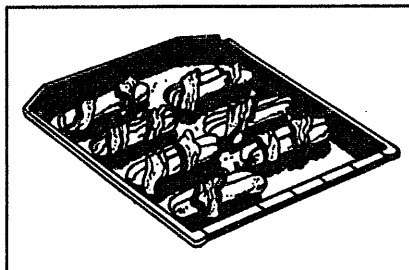
# How to Use Your Griddle on the Automatic Unit (Model JP661 only)

Your GE Griddle has an easy-clean, non-stick cooking surface. Avoid using utensils with sharp or rough points or edges. Do not cut foods on the griddle. See guide for cooking directions. If preferred, foods may be cooked without greasing griddle.

1. Place griddle on Automatic Unit; move it back and forth until it falls into place over unit. The griddle is designed for easy positioning. It must be correctly placed to work properly.

2. Turn Automatic Unit selector knob to GRIDDLE.

3. Select heat on Automatic Unit control dial. Use settings listed on griddle or on guide. For griddle cooking, use heats between 200°-500°F. Other markings are for boiling operations and should not be used with GRIDDLE settings.



4. When cooking is finished, turn Automatic Unit control dial to OFF.

5. Let griddle cool on cooktop, or protect hands with heavy, dry potholders before handling. To clean, see guides, *Care Section*. To avoid marring non-stick finish, store griddle upright, or store flat but no other pans or utensils on top.

## Griddle Cooking Guide

Food	Setting (Degrees F.)	First Side (Minutes)	Second Side (Minutes)	Special Instructions
Bacon	375-425			Preheat, if desired. Brown each side.
Chops	350-400			Preheat and grease lightly, if desired. Brown each side.
Cubed Steaks	425-500	2-3	2-3	Preheat 10 minutes.
Eggs, fried	275	2-3	2-3	Preheat 10 minutes. Grease lightly, if desired.
Fish Steaks, 1-in.	375-425	15	15	Preheat 10 minutes.
Franks	400-450			Preheat and grease lightly, if desired. Turn, brown evenly.
French Toast	350-375	5-6	5-6	Preheat 10 minutes. Grease lightly, if desired.
Hamburgers, ½-in.	300-350	6-8	6-8	Preheat 10 minutes.
Ham Slice, ½-in.	375-425	7-8	7-8	Preheat, if desired.
Pancakes	425-450	1½	1½	Preheat 10 minutes. Grease lightly, if desired.
Rolls, Sandwiches	375-425			Preheat 10 minutes. Brown each side.
Sausage	350-400			Preheat, if desired. Turn, brown evenly.

# Care and Cleaning

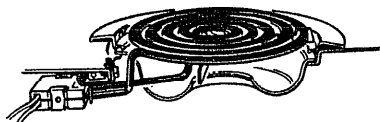
Clean the area under the drip pan/rings often. Built-up soil, especially grease, may catch fire. To make cleaning easier, tilt-lock units lift up and lock in the up position, and plug-in units are removable.

**Caution:** Be sure all controls are turned to OFF and surface units are cool before attempting to lift or remove them.

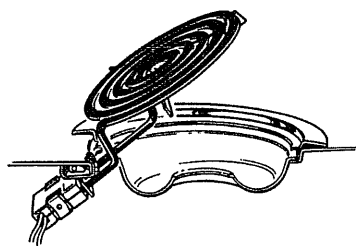
After lifting the tilt-lock unit or removing a plug-in unit, remove the drip pan/rings under the plug-in units and the trim ring and drip pan under the tilt-lock unit and clean them according to directions in the Cleaning Guide on page 14. Wipe around the edges of the surface unit opening. Clean the area below the unit. Rinse all washed areas with a damp cloth or sponge.

## Tilt-Lock Unit

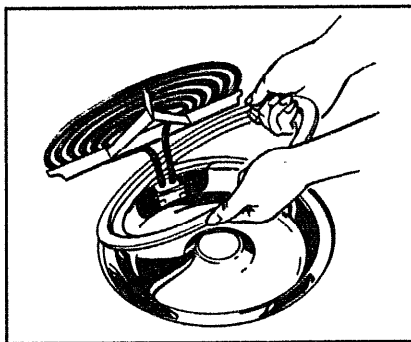
All four units on Model JP651 and the right front unit on Model JP661 are tilt-lock units.



Tilt-lock units cannot be removed.



You can lift a tilt-lock unit upward about 6" and it will lock in the up position.

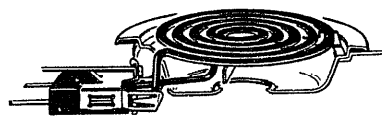


To reposition the tilt-lock unit:

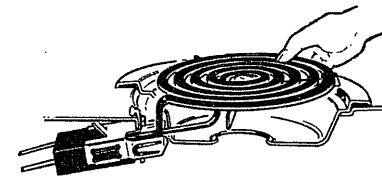
- Replace the drip pan into the recess in the cooktop.
- Put the trim ring in place over the drip pan. The drip pan **must** be under the trim ring.
- Guide the surface unit into place so it fits evenly into the trim ring.

## Plug-In Units

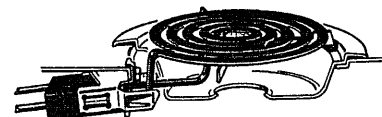
The left front and two rear units on Model JP661 are plug-in units. The right front unit is a tilt-lock unit that cannot be removed.



Plug-in units can be removed.

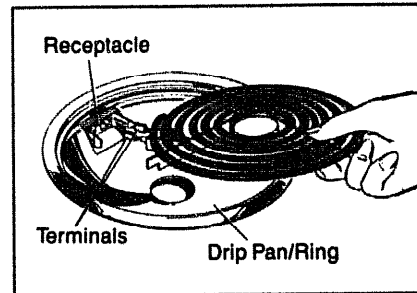


Lift a plug-in unit about 1" above the trim ring—just enough to grasp it—and you can pull it out.



Do not lift a plug-in unit more than 1". If you do, it may not lie flat on the trim ring when you plug it back in.

Repeated lifting of the plug-in unit more than 1" above the trim ring can permanently damage the receptacle.



To replace a plug-in unit:

- Place the drip pan/ring into the surface unit cavity found on top of the cooktop so the unit receptacle can be seen through the opening in the pan.
- Insert the terminals of the plug-in unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it fits evenly into the trim ring.

## CAUTION

- Do not attempt to clean plug-in surface units in an automatic dishwasher.
- Do not immerse plug-in surface units in liquids of any kind.
- Do not bend the plug-in surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

(continued next page)

# Cleaning Guide

Note: Let cooktop parts cool before touching or handling.

Part	Materials to Use	General Directions
Control Knobs	<ul style="list-style-type: none"> <li>• Mild Soap and Water</li> </ul>	<p>Pull off knobs. Wash gently but do not soak. Dry and return controls to cooktop, making sure to match flat area on the knob and shaft.</p> <p>When cleaning control panel with knobs removed, do not allow water to run down inside.</p>
<b>Outside Finish</b> Metal, including Brushed Chrome  Porcelain Enamel	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Paper Towel</li> <li>• Dry Cloth</li> <li>• Soap and Water</li> </ul>	<p>Wash, rinse, and then polish with a dry cloth. <b>DO NOT USE</b> steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.</p> <p>Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.</p>
Surface Unit Coils		<p>Spatters and spills burn away when coils are heated. At end of meal, heat soiled units at HIGH. Let soil burn off "about a minute," switch units to OFF. Avoid getting cleaning materials on coils. Wipe off any cleaning materials with damp paper towel <i>before</i> heating unit.</p> <p>Let unit cool completely <i>before</i> handling.</p>
<b>Chrome-Plated Drip Pan/Rings (Model JP661)</b> <b>Chrome-Plated Trim Rings (Model JP651)</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Stiff-Bristled Brush</li> <li>• Soap-Filled Scouring Pad</li> </ul>	<p>Clean as below or in dishwasher. <b>DO NOT CLEAN IN SELF-CLEANING OVEN;</b> they will discolor. Wipe after each cooking, so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of surface.</p>
Aluminum Drip Pans (Model JP651)	<ul style="list-style-type: none"> <li>• Soap-Filled Scouring Pad</li> <li>• Hot Soapy Water</li> <li>• Plastic Scouring Ball</li> </ul>	<p>Excessive spillovers pass through opening in pans and collect in area below. See <i>Surface Cooking</i> pages for cooking methods to prevent spillovers. Spillovers allowed to cook onto drip pans may require use of a scouring pad. Remove pans frequently and wash with the dishes. Do not use abrasive cleaners. Do not wash in dishwasher. If you have an oven equipped with the Self-Cleaning feature, see directions which came with the oven.</p>
Griddle	<ul style="list-style-type: none"> <li>• Warm Soapy Water</li> <li>• Soft Cloth</li> <li>• Plastic Scouring Ball</li> </ul>	<p>Do not use abrasive cleansers.</p> <p>Can be cleaned in dishwasher.</p>



## Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
<b>SURFACE UNITS DO NOT WORK PROPERLY</b>	<ul style="list-style-type: none"><li>• Difficulty may be in the main distribution panel of your house caused by a blown oven circuit fuse, a tripped oven circuit breaker, the main fuse or the main circuit breaker, depending on nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the oven fuse (a cartridge-type) should be changed <b>BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS</b>. If, after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service.</li></ul> <p><b>NOTE:</b> Apartment tenants or condominium owners should request their building management to perform this check before calling for service.</p> <ul style="list-style-type: none"><li>• Drip pans are not set securely in the cooktop.</li><li>• Surface unit controls are not properly set or wrong surface unit control is set for unit you are using.</li><li>• Plug-in surface units (Model JP661) are not plugged in solidly.</li></ul>
<b>GRIDDLE DOES NOT WORK PROPERLY (MODEL JP661 ONLY)</b>	<ul style="list-style-type: none"><li>• Griddle is not seated properly on the automatic surface unit.</li><li>• Automatic unit selector knob is not turned to <b>GRIDDLE</b>.</li></ul>
<b>FOODS STICK TO GRIDDLE (MODEL JP661 ONLY)</b>	<ul style="list-style-type: none"><li>• Non-stick coating of griddle may have been damaged by use of sharp instruments or abrasive cleaners.</li></ul>

If you need more help...call, toll free:  
**The GE Answer Center®**  
**800.626.2000**  
consumer information service

## If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

**FIRST**, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

**NEXT**, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations  
General Electric Company  
Appliance Park  
Louisville, Kentucky 40225

**FINALLY**, if your problem is still not resolved, write:

Major Appliance  
Consumer Action Panel  
20 North Wacker Drive  
Chicago, Illinois 60606

# YOUR BUILT-IN COOKTOP WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the cooktop** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is **LIMITED** because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

## WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

### Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

The GE Answer Center®  
800.626.2000  
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

**WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: General Electric Company**

**If further help is needed concerning this warranty, write:  
Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225**